

Appetizers

Seafood Ceviche 16

/Cilantro, lime, tomato, jalapeno, homemade chips /

Oysters *

Oysters, mignonette, lemon

6/18 or 12/36 (DF&GF)

Smoked Surf & Turf* 19

/Slowly braised short ribs, seared scallop over
mash potato /

Spicy Tuna Bites 14

/Crispy sushi rice topped with spicy tuna,
jalapeno, spicy aioli /

Creamy Burrata 16

/Creamy burrata, organic tomatoes,
sea salt, pesto, balsamic /

Jumbo Shrimp Cocktail 18 (3)

/Pink Jumbo shrimps, cocktail sauce, lemon /

Bread Basket 4

/GF available - Earth Sky Time 2/

Soup & Salad

Signature House Salad 12

/ Power greens, gorgonzola cheese, strawberries,
almonds, signature dressing /

Beet Salad 18

/ Mixed greens, beet salad, pistachio vinaigrette,
balsamic glaze, fried goat cheese /

Shrimp and Corn Chowder 11

/Homemade corn chowder, blackened pink shrimp /

Classic Cesar Salad 12

/ Crunchy crotons, parmesan, Cesar dressing /

Local Artisan Cheese Board

(served with crostini, fruit preserves, marcona almonds)

Mad River Blue, Von Trapp Farmstead Waitsfield,
(Pasteurized Cow) VT

*/aged 3 months, fudgy paste streaked with moderate
blue veining that lends a gentle bite /*

Alpha Tolman, Jasper Hill

Greensboro, (Raw Cow) VT

*/aged 8-12 months, Alpine-style, buttery, fruit & nut flavor
when young, developing bold & meaty caramelized onion fla-
vors as it matures./*

Quinby, Barn First Creamery, Westfield,

(Pasteurized Goat) VT

/aged 3-5 weeks, Notes of fresh milk and light mineral

Inverno, Vermont Shepherd, Westminster

(Raw Cow and Goat), VT

*/aged 5-9 months a strong and full Winter cheese with a
spicy tang/*

For two 18

For three 26

For four 34

Entrees

Cotoletta Alla Milanese 36

/Thinly pounded crispy pork,
arugula and tomato salad /

Slowly Braised Short Ribs 39

/ Butter mash potato, crispy brussels sprouts,
beef jus **(GF)** /

Smashed Chicken 26

/ Local chicken, cooked under brick,
homemade poutine potato, maple glazed carrots /

Scallop meet Shrimp 35

/ Shrimp and scallops meet on top of
smoked gouda grits and crab cake in the company of bacon
lardons **(GF)** /

Napa Goat Cheese Ravioli 26

/Lemon bure blanc, strawberry beet gastrique,
english peas /

New York Strip Steak* 42

/ 12oz Cooked to your likeness, broccolini, mash potato
(GF) /

Pasta Del Mar 34

/ Scallops, shrimp, calamari, spinach,
tomato white wine and capper sauce /

Wild Miso Salmon 34

/ Pan seared, served with ginger soy vinaigrette,
coconut rice, broccolini **(GF)** /

Seasonal Risotto (MP)

Sides

Butter Garlic Mash Potato	8
Coconut Rice	8
Crispy Brussels Sprouts	9
Maple Glazed Carrots	8
Poutine Potato	10
Sauteed Baby Broccolini	9
Pappardelle Pasta	10
French Fries	8

Fresh Add Ons

Jumbo Key West Shrimp(3)	15
Bay Scallop(3)	21
Wild Salmon(9-10oz)	24
12oz New York Strip Steak	29
Beef Short Rib	28
Pork Milanese	26

Save room for desert !

*The restaurant showcases menus that draw from the best purveyors in
New England, emphasizing fresh, local ingredients - including specialty cheeses,
beef, and heirloom fruits and vegetables, all perfectly prepared by our team.*

Reservations are suggested/please call 802.263.9217/ menu subject to change due to seasonal condition

We reserve the right to add a service charge of 20% to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness